



SAE

Name: _____

Sekundarschulabschluss für Erwachsene

Nummer: _____

Englisch A 2024

Lösung

- **Totalzeit:** 90 Minuten
- **Hilfsmittel:** Wörterbuch in Buchform Muttersprache – Englisch für Teil D, Schreiben
- **Maximal erreichbare Punktzahl:** 100
- **Für die Maximalnote 6 erforderliche Punktzahl:** 95
- **Für die Note 4 erforderliche Minimalpunktzahl:** 55

Übersicht über die SAE Sek A Englischprüfung

A	Hörverständnis	2 Hörtexte	30 Punkte
B	Leseverständnis	2 Lesetexte	30 Punkte
C	Grammatik und Wortschatz	3 Aufgaben	20 Punkte
D	Schreiben	1 Aufgabe	20 Punkte

Lösungen, die nicht genau der Vorgabe entsprechen, jedoch sinngemäss richtig sind, bekommen ebenfalls die volle Punktzahl.

Rechtschreibfehler bei Teil A und B haben keinen Punkteabzug zur Folge.

A Listening comprehension (30 points)**Part 1 Maximal 15 Punkte****„A \$20,000 Trash Can in San Francisco“****2 Punkte für jede richtige Antwort.**

1. The San Francisco authorities asked **the public** to help choose a waste container.
2. What could people use to answer questions about the trash can? **QR-Code**
3. One of the trash cans has **dividers** so that the waste can be separated.
4. Slim Silhouette has a **steel** design.
5. The government has decided not to pay **more than 3000 dollars** per trash can.
6. The team of volunteers removes **trash** from the streets.

1 Punkt für jede richtige Antwort.

7. Officials decided to replace the current trash cans as

- they open too widely.
- they are more than thirty years old.
- their design is outdated.
- they are too small.

8. The city government has created interactive maps so people

- can choose their favourite model.
- can find the different models.
- can test the different models.
- can protect the new models.

9. According to Beth Rubenstein the new trash cans have to

- look shiny.
- be functional.
- be big.
- be cheap.

Script Part 1

Address: <https://learningenglish.voanews.com/a/for-a-trash-can-in-san-francisco/6702595.html>

„\$ 20,000 for a Trash Can in San Francisco“

Officials in San Francisco are asking the public to help choose a waste container among several models proposed for mass deployment in the California city.

It is proving to be a costly project. One of the trash cans under consideration cost more than \$20,000 and took four years to make.

San Francisco began its search for the perfect public trash can in 2018. Officials decided it was time to replace the more than 3,000 cans that have served the city's streets for almost 20 years.

The current trash cans open too widely, officials say, permitting people to reach in. The cans also break a lot, requiring repairs. Sometimes people push them over or mark them with words and pictures. Sometimes, the cans are set on fire.

Last month, the city deployed 15 made-to-order trash cans and 11 off-the-shelf trash cans. Attached to each was a QR code from which people could answer questions about the individual can. The city government project also created interactive maps so people can find the different models to consider.

The so-called Soft Square model trash can was priced at \$20,900, making it the costliest model on the streets. It is made of light steel. A press of a pedal opens the can for hands-free operation. It has dividers so waste can be separated from materials for recycling, like aluminum and glass.

Another model, called Slim Silhouette, came in at \$18,800. It employs a steel design that makes it hard to mark with paint.

The lowest-priced of the specially-made models cost about \$11,000.

The other trash cans deployed for now cost between \$630 and \$2,800.

City officials say, however, that the government will not pay more than three-thousand per can once a model is chosen for mass production.

Beth Rubenstein is a spokeswoman for San Francisco's Department of Public Works. "We live in a beautiful city, and we want (the trash can) to be functional and cost-effective, but it needs to be beautiful," she said.

But the good looks of the shiny new trash cans have not protected them from vandalism and other disrespect. Three weeks after being deployed, several are overflowing, or covered in orange and white graffiti or dirty from coffee spills.

Diane Torkelson volunteers on a team that removes trash from the streets near her home. She recently visited three of the proposed trash cans. Two were already full when the group arrived to inspect them, she said.

"If the trash can is full, it's of no use, no matter how well it was designed," she said.

I'm Caty Weaver

Source: Voice of America Learning English

Length of piece: 4:12 min.

File name: "\$20,000 for a Trash Can in San Francisco"

Part 2 Maximal 15 Punkte**“Ten Restaurants that Changed How Americans Eat”****2 Punkte für jede richtige Antwort.**

10. Delmonico's has invented food such as **lobster** Newberg and **baked** Alaska.
11. Howard Johnson's was one of the **first chain restaurants** in America.
12. The Mandarin made Chinese food **luxurious**.
13. Sylvia Woods brought the idea of a **neighbourhood restaurant** as a gathering place to New York.
14. Mamma Leone has **created** a model for other immigrant businesses.
15. The **Four Seasons** offered American food when French food was popular.

1 Punkt für jede richtige Antwort.

16. Freedman chose the restaurants because of
- the friendly staff.
 - the joy of eating.
 - the joy of restaurants as places.
 - their location.
17. Howard Johnson did not survive
- the competition.
 - the challenge.
 - the market.
 - time.
18. Alice Waters changed American cooking by using food.
- inexpensive
 - fresh
 - local
 - fancy

Script Part 2

Address: <https://learningenglish.voanews.com/a/ten-restaurants-that-changed-how-americans-eat/5675175.html>

„Ten Restaurants that Changed How Americans Eat“

America's first restaurant was called Delmonico's. It started in 1830 in New York. And Yale University history professor Paul Freedman says it had a big effect on the food Americans eat. "It defined what **elegant** food was in the 19th century United States, and that has influenced...the food that is eaten today," Freedman said.

Delmonico's invented famous foods like lobster Newberg and baked Alaska. It continues to serve those and other favorites at its New York City location. "It's created in the 1830s, but in 1890, it's still considered the best restaurant in the U.S.," Freedman said. A lot of restaurants elsewhere called themselves "the Delmonico's of" whatever city they were in, he added.

In his book, "Ten Restaurants That Changed America," Freedman names nine other restaurants that greatly influenced what Americans eat. "I chose them both for just the **delight** of restaurants as places, but also as a way of talking about American history," he says. "Because you can't talk about restaurants without talking about ethnicity, immigration...and different social settings. So, this was intended... as a history of American society seen through its restaurants."

Howard Johnson's is on the list. It was one of America's first chain restaurants. A chain restaurant provides exactly the same food selections no matter which restaurant a person visits. Howard Johnson's were built along highways. "It was roadside food. It was chain food. It pioneered the franchise as a way of expansion, Freedman said. The company's founder, Howard Deering Johnson, built his restaurants so that drivers could easily identify them, he added. Howard Johnson's did not survive the competition it helped create, like McDonald's and other fast-food restaurants.

Also on the list is the Mandarin, a Chinese restaurant opened in San Francisco in 1961 by Cecilia Chang. She remade Americans' idea of Chinese food, making it **luxurious**, Freedman said.

Other women-run restaurants Freedman writes about include Sylvia's in Harlem. Born in South Carolina, Sylvia Woods brought Southern cooking and the idea of a neighborhood restaurant as a community gathering place to New York.

It "is also an example of the story of African American migration from the South to the North," Freedman said. Mamma Leone's, also in New York, helped bring Italian food to the American people. Luisa Leone opened her eatery in 1906 and was able to expand beyond Italian American diners. She created a model for other immigrant business owners to follow. "Mamma Leone's served something like 3,000 people a day, many of them **tourists**, so a lot of people got their idea of what Italian food ought to be," Freedman said.

Alice Waters opened Chez Panisse in Berkeley, California, in 1971. She changed American cooking by using only local and in-season foods - a tradition that continues today. Although these female restaurateurs served widely different foods, they all created restaurants that valued quality food. It "was **familiar** but better," Freedman said. "Better than the competition."

The other restaurants on Freedman's list include The Four Seasons in New York. It opened in 1959 and offered American food at a time when French food was popular. He includes Le Pavillon in New York, Antoine's in New Orleans and Schrafft's in Boston.

Most of Freedman's picks are on the East or West Coast. "I think it has to do with New York and San Francisco being ports, and so, the first place where immigrants opened up restaurants," he said.

I'm Jill Robbins.

Source: Voice of America Learning English

Length of piece: 5:09 min.

File name: "Ten Restaurants that Changed How Americans Eat"

B Reading comprehension (30 points)**Part 1 Maximal 15 Punkte****„Thimmamma Marrimanu: The world's largest single tree canopy“****1 Punkt für jede richtige Antwort.**

- 1) Which of the following statements is true?
- Andhra Pradesh is high on the itineraries of tourists.
 - Hindu pilgrims in particular visit Tirupati.
 - 120 million people live in Andhra Pradesh.
 - There are no rich temples in Tirupati.
- 2) The banyan tree grows
- until a cyclone destroys it.
 - as far as its environment allows.
 - as long as people visit the area.
 - until it has a diameter of ten acres.
- 3) The banyan tree
- belongs to the mulberry family.
 - is native to the Asian continent.
 - looks more like a single tree.
 - grows only in Andhra Pradesh.
- 4) What does it mean to go round the samadhi five times?
- Walking the right path.
 - Walking the left path.
 - Being on the right path.
 - Leaving the wrong path.
- 5) Which of the following statements is true?
- Thimmamma is part of the Bhagavad Legend.
 - There are lots of monkeys around Thimmamma.
 - The tree does not get any bigger.
 - The banyan tree is part of a forest.

2 Punkte für jede richtige Antwort.

6) Why is the banyan tree a symbol of eternal life?

“because of its constant expansion and regrowth”

7) Why did Thimmamma Marrimanu practise sati?

“she could not bear the pain of losing her husband”

8) Who do people offer food to?

“to Thimmamma and her husband”

9) When do people take off their shoes?

“when they enter the sacred tree canopy”

10) How are the animals included / integrated into local folklore?

“birds will not sleep in the tree / snakes never harm anyone”

Part 2 Maximal 15 Punkte**„Inside Japan’s most minimalist homes“****1 Punkt für jede richtige Antwort.**

	Statement	Paragraph
Example	In this paragraph you can find out who has written a book about the most interesting private houses in Japan.	A
1	This paragraph tells you where the Japanese concept of scenery comes from.	B
2	This paragraph describes how the function / idea of a house changes.	A
3	This paragraph describes the location of a house and mentions a garden.	E
4	The only paragraph in which an extension to a house is mentioned.	C
5	This paragraph describes a house in which people of different ages can live.	E

2 Punkte für jede richtige Antwort

6) What was the origin of minimalism in Japan?

“teaching of Zen Buddhism”

7) What do all Mihiko Iida's houses have in common?

“share the idea of what home interiors mean in Japan”

8) What does it mean for Japanese people to talk about interiors?

***“where the sunlight enters a room”
“how the wind travels through the entrance”***

9) What influenced the minimalist houses in Japan?

“by shrines and temples”

10) What material does Kengo Kuma compare stones with?

“Lotus petals”

C Use of English (20 points)

Part 1 Maximal 7 Punkte**1 Punkt für jede richtige Antwort**

1. Please stay here. I don't want you **to go** yet.
2. Are they already here? I expected them **to arrive** much later.
3. Peter doesn't like me. What makes you **think** that?
4. Sally is not coming to the party. She told me **to tell** you.
5. I want to stay here. You can't make me **go** with you.
6. Is that your car? No, it's John's. He let me **borrow** it.
7. I didn't hear what he said, so I asked him **to repeat** it.

Part 2 Maximal 6 Punkte**1 Punkt für jede richtige Antwort**

1. Can you speak ~~slow~~ / **slowly**, please?
2. Where's Bill? He was here, but he left ~~sudden~~ / **suddenly**.
3. Some companies pay their workers very ~~peer~~ / **poorly**.
4. I don't remember much about the accident. Everything happened ~~quick~~ / **quickly**.
5. Come on, Marry! Why are you always so **slow** / ~~slowly~~?
6. Why are you **angry** / ~~angrily~~? I haven't done anything.

Part 3 Maximal 7 Punkte**1 Punkt für jede richtige Antwort**

1. on Christmas Day
2. while
3. answering
4. on
5. since
6. like
7. in

D **Writing** **(20 points)**

Beurteilungskriterien

Der Text wird beurteilt mit der Skala, die den Voices Assessment Packs beigelegt ist. Die folgenden Kriterien werden für den Text beigezogen:

- Inhalt (max. 8 Punkte; Aufgabenerfüllung, relevante, klare und verständliche Aussagen zu allen Aspekten)
- Textmerkmale (max. 4 Punkte, strukturierter, kohärenter Text, ausreichend lang mit variierenden Satzmustern)
- Wortschatz (max. 4 Punkte; Spektrum an grundlegenden Wörtern, erweiterter Wortschatz, meist korrekte Verwendung der Wörter)
- Grammatische Strukturen (max. 4 Punkte; Spektrum an einfacheren und einigen komplexeren grammatischen Strukturen, meist korrekte Verwendung der einfacheren Strukturen).

Total **20 Punkte** für die Aufgabe.